



INSTALLATION & OPERATION MANUAL for SG Series Hot Dog Grills

The SG Series hot dog grills have been designed to cook and hold a variety of products. The dual 3-position cook and hold controls allow for any volume demand from low to high. The SG-18 grill has 10 rollers and 1 heating zone. Both the SG-22 and SG-34 grills have 10 rollers and 2 independently controlled heating zones for maximum flexibility,

Standard features include: exclusive grease deflection rollers, total control push-button operation, easily removable drip pan, and rugged stainless steel construction. Models with the suffix "C" have highly polished metal rollers. Models with the suffix "S" have non-stick coated rollers.



BEFORE INSTALLATION

NOTE: Upon receipt of this unit, immediately unpack and inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within 5 days. Refer to "Shipping Damage Instructions" enclosed for detailed instructions. Failure to follow these instructions will negate Merco/Savory's or your ability to file claims and receive compensation for shipping damage.

This manual contains important safety and installation-operation instructions. Require all operators to read this manual before using the unit. Failure to follow the instructions contained in this manual may cause injury, damage to the unit, and will void the warranty.

THIS MANUAL SHOULD BE RETAINED FOR FUTURE USE

INSTALLATION INSTRUCTIONS

Place the SG Series Hot Dog Grill in the most convenient location for ease of cleaning, maintenance and general operation. When installing this unit, avoid locations with drafts, close proximity to grease or vapor-producing appliances or other high ambient heat equipment. Allow sufficient overhead clearance for heat dissipation. A minimum of 1" clearance is required on all sides for proper air circulation.

WARNING

This unit must be used with voltage
As specified on the unit data plate located on
the rear panel. Use of any other voltage,
Or altering plug will damage unit, void
The warranty, and may cause injury.

ELECTRICAL SPECIFICATIONS

MODEL #	PRODUCT #	VOLTAGE/AMPS			KW	NET WT. * lbs/kg	SHIP WT. * lbs/kg	SHIP VOL. * cu ft/cu m
		120	208	240				
SG-18S	722009	8.3	—	—	1.0	39/17.7	45/20.4	2.6/0.07
SG-18C	722012	8.3	—	—	1.0	39/17.7	45/20.4	2.6/0.07
SG-22S	722000	10.0	—	—	1.2	47/21.3	54/24.5	3.2/0.09
SG-22C	722001	10.0	—	—	1.2	47/21.3	54/24.5	3.2/0.09
SG-34S	722003	14.1	—	—	1.7	59/26.8	70/31.4	4.8/0.14
SG-34C	722004	14.1	—	—	1.7	59/26.8	70/31.4	4.8/0.14
SW-18	722507	2.0	—	—	0.22	47/21.3	55/25.0	2.6/0.07
SW-22	722505	2.1	—	—	0.25	53/24.1	63/28.6	3.1/0.09
SW-34	722506	3.8	—	—	0.45	80/36.3	92/41.8	4.7/0.13

*Measurements are approximate

The circuit on which the receptacle is installed must be of adequate wiring size and sufficient capacity to meet the requirements indicated on the unit data plate and in accordance with the National Electrical Code and local electrical installation codes.

OPERATION INSTRUCTIONS

WARNING

HOT SURFACES ARE PRESENT
USE CAUTION WHILE OPERATING THIS UNIT

SG-22 and **SG-34** Hot Dog Grills have 2 independently controlled heating zones. The front 5 rollers are regulated by the push-buttons on the left side of the control panel. The 5 rear rollers are regulated by the push-buttons on the right side of the control panel.

SG-18 roller grills have 1 heating zone. All 10 rollers are regulated by the push-buttons located on the control panel.

Each set of controls consists of 4 push-buttons (**Off, Low, Medium and High**) and an indicator light which illuminates when power is reaching that particular zone.

INITIAL START-UP:

1. After grill is properly installed, turn on heating zones by depressing the “**High**” button.
2. The following are suggested settings for various volume demand periods (**SG-22 and SG-34 models**).

For High Demand Periods - Set both front and rear roller controls to “**High**” position. Fill rows with product. Replace product as needed.

For Medium Demand Periods - Set front rollers to “**High**” position, and rear rollers to “**Medium**” position. Fill all rows with product. Use product from front 5 rows first. Replace with product from rear 5 rows as needed.

For Slow Demand Periods - Set front rollers to “**High**” position, and rear rollers to “**Low**” position. Fill only rear rollers with product. Bring pre-heated product from rear rollers up to front rollers as needed.

3. **NOTE:** Due to product diversity, the above settings should be used as guideline averages only. Some experimentation will be necessary to obtain desired results on various products.

GRILLING HINTS

Due to the uniform heat distribution along each roller, various products can be grilled simultaneously with each product obtaining the desired results.

1. Temperature and quality of product will have significant effects on the cooking time. Product should remain refrigerated until it is ready to use.
2. It is not recommended that you use frozen product. Allow product to thaw before placing it on the grill.
3. Use product that will lay flat on rollers and not curl
4. Do not transfer product for “**High**” to “**Low**” as this may cause product to shrivel.

CLEANING INSTRUCTIONS

Savory roller grills are designed for easy cleaning and minimum maintenance. The stainless steel outer surface require nothing more than a daily wiping with a damp cloth to retain its lustrous finish. If however, an excessive amount of grease or dirt is allowed to collect, a non-abrasive cleaner (hot sudsy water) may be used.

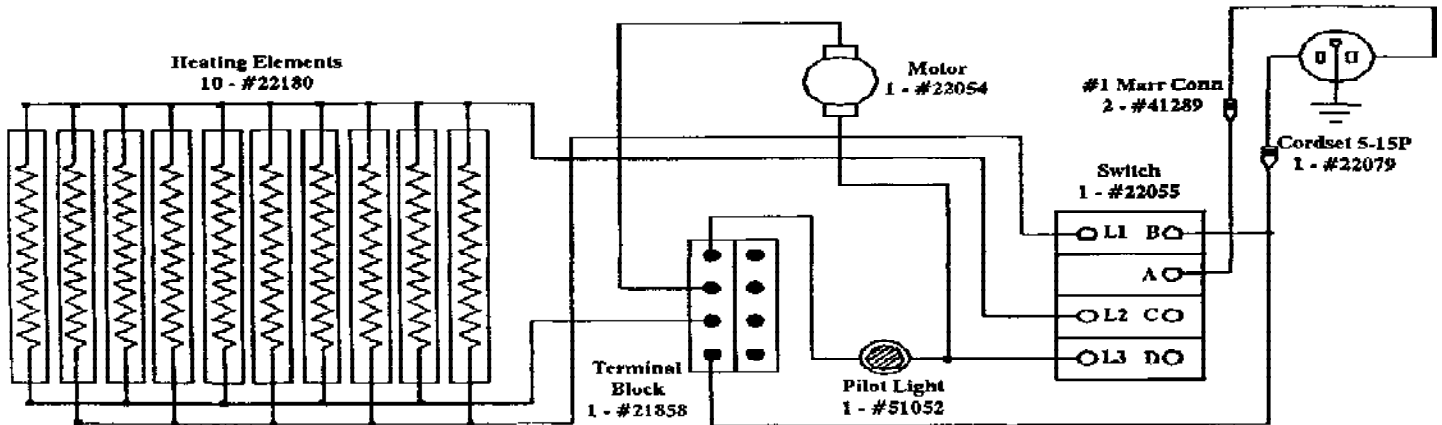
Care must be taken to prevent water or cleaning compounds from getting on internal parts, especially the button on the control panel.

This unit is designed with an easily removable grease drip pan. Simply slide out drip pan and wash in hot sudsy water as needed.

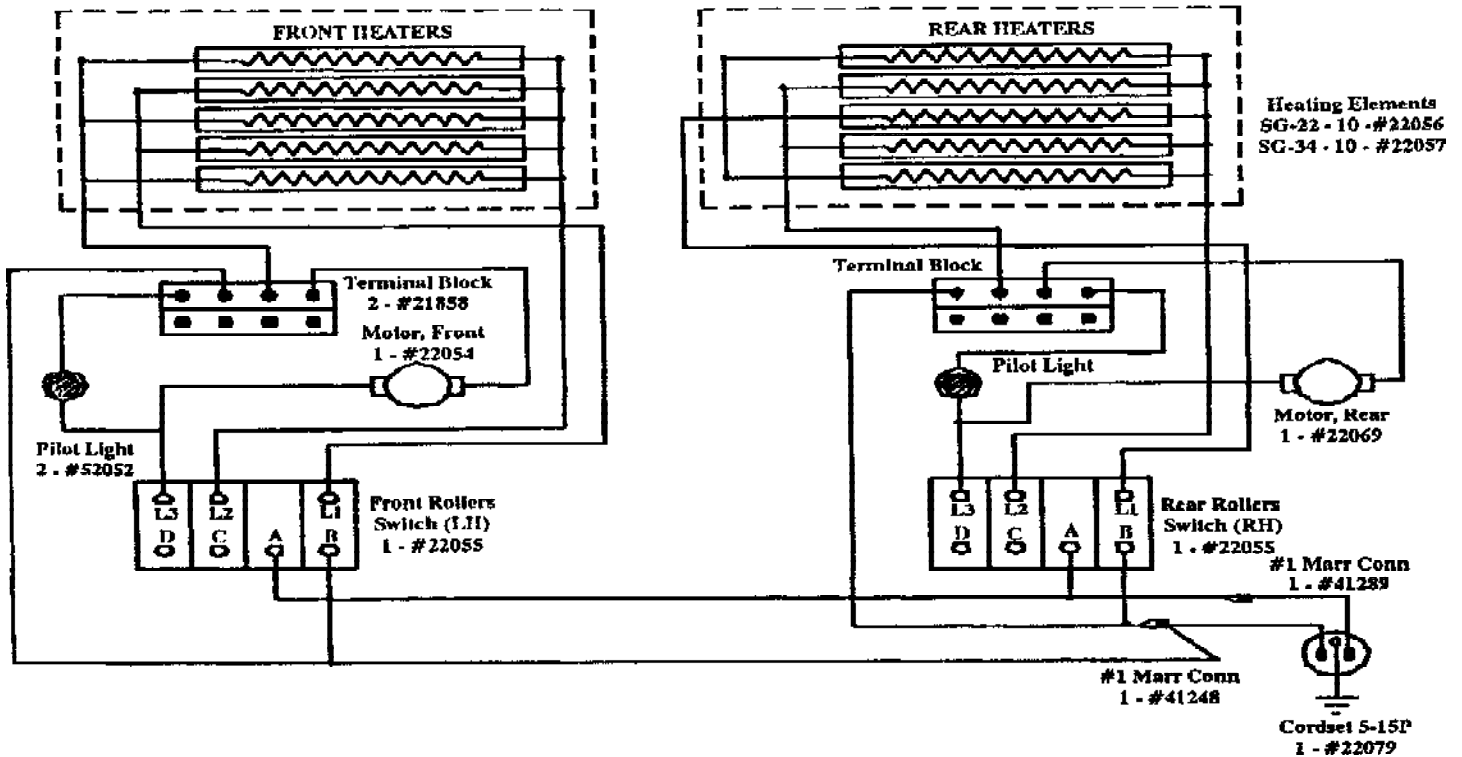
WARRANTY

All **SG Series Hot Dog Grills** carry a 1 year warranty on parts and labor. Damage resulting from accident, alterations, misuse, abuse or failure to follow use and care instructions or improper installation, voids this warranty.

WIRING DIAGRAM SG-18



WIRING DIAGRAM SG-22 SG-34



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